

## **PLANT-BASED SPINACH ARTICHOKE DIP** **Sci-Fi Dine-In Theater Restaurant** **Disney Hollywood Studios**

*Serves 4 as an appetizer*

### **Panko Topping**

- 1 cup panko-style breadcrumbs
- 1 cup grated plant-based Parmesan-style cheese substitute
- 1 tablespoon freshly chopped parsley

### **Plant-Based Spinach Artichoke Dip**

- 1 tablespoon water
- 1/4 cup chopped Spanish onion
- 1/4 cup chopped cauliflower
- 2 teaspoons canola oil
- 1 teaspoon chopped garlic
- 1 1/4 cups vegan chive cheese
- Oat milk, as needed
- 1 cup tightly packed baby spinach leaves
- 1/2 cup chopped canned artichokes
- 1/4 cup diced red bell pepper
- 1 teaspoon Tajin seasoning

### **Dippers**

- Red pepper strips
- Cauliflower florets
- Carrot sticks
- Pita chips

### **For Panko Topping:**

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Stir breadcrumbs and plant-based Parmesan-style cheese on baking sheet. Bake for 5-7 minutes, stirring once, until golden brown.
3. Cool for 10 minutes. Add fresh parsley, and set aside.

*Always use caution when handling sharp objects and hot contents.  
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.  
The flavor profile may vary from the restaurant's version.*

## **For Plant-Based Spinach-Artichoke Dip:**

1. Combine water, onion, and cauliflower in a small food processor. Purée until smooth; set aside.
2. Heat canola oil in a small skillet over medium heat for 5 minutes. Add chopped garlic and puréed cauliflower and cook for 3 minutes. Add plant-based chive cheese and cook, stirring constantly for 5 minutes, until cheese is melted. If dip is too thick, add 1 tablespoon of oat milk at a time and thin to desired consistency.
3. Add spinach, artichokes, and red bell pepper. Cook for 4-5 minutes, until spinach is wilted and artichokes are warm. Season with Tajin.
4. Keep warm until ready to serve.

## **To Serve:**

Pour warm spinach-artichoke dip into a small bowl. Sprinkle panko topping on top and serve with vegetables and pita chips.

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